

# Zorzal Terroir Unico Cab Franc 2023

This 100% Cabernet Franc is from estate fruit planted in 2016. The nose shows creamy red raspberry and blackberry fruit with underlying notes of blueberry, fig, and white pepper. Fruit forward with rich vanilla butter creme layered in the mid palate and held together by a firm tannin structure.



Vintage: 2023  
Varietal: 100% Cabernet Franc  
Case Production 12 pack: 1,800  
Alcohol Content: 13.7%  
Region / Location: Gualtallary  
Vineyard: Zorzal ,  
Planted: Planted in 2016  
Altitude: 4,264 feet  
Farming Practices: Sustainable  
Soil Type: Alluvial, Sandy Granite, chalk, stones  
Trellis System: Espalier  
Yield: 1 kg/vine  
Stem Inclusion: None  
Yeast: Native  
Winemaker: Zorzal  
Élevage: 6 Months in Concrete  
Lees Contact:  
Filtration Method: Light Cartridge Filtration  
Maceration / Fermentation: 15 days Fermentation  
UPC Code: 813495012133

ZORZAL  
VINEYARDS & WINERY

Zorzal is a boutique winery that started in 2007 by the Michelini brothers. Currently the winery is run by head winemaker Juan Pablo Michelini with Noelia Juri as assistant winemaker. The winery and vineyards are located in the Gualtallary subregion of the Uco Valley at approximately 4800 feet above sea level. The estate sits on a unique blend of sand, stones, and granitic limestone and the grapes are all hand-harvested. Zorzal's vision is to have a light hand in the winemaking so that the fruit and terroir can shine through. They strive to produce elegant wines that showcase the minerality and cool climate of Gualtallary. The winery practices a combination of organic and sustainable farming and tends to pick earlier than most in Mendoza to retain freshness and acidity in their wines instead of the overblown ripeness that is too often seen.